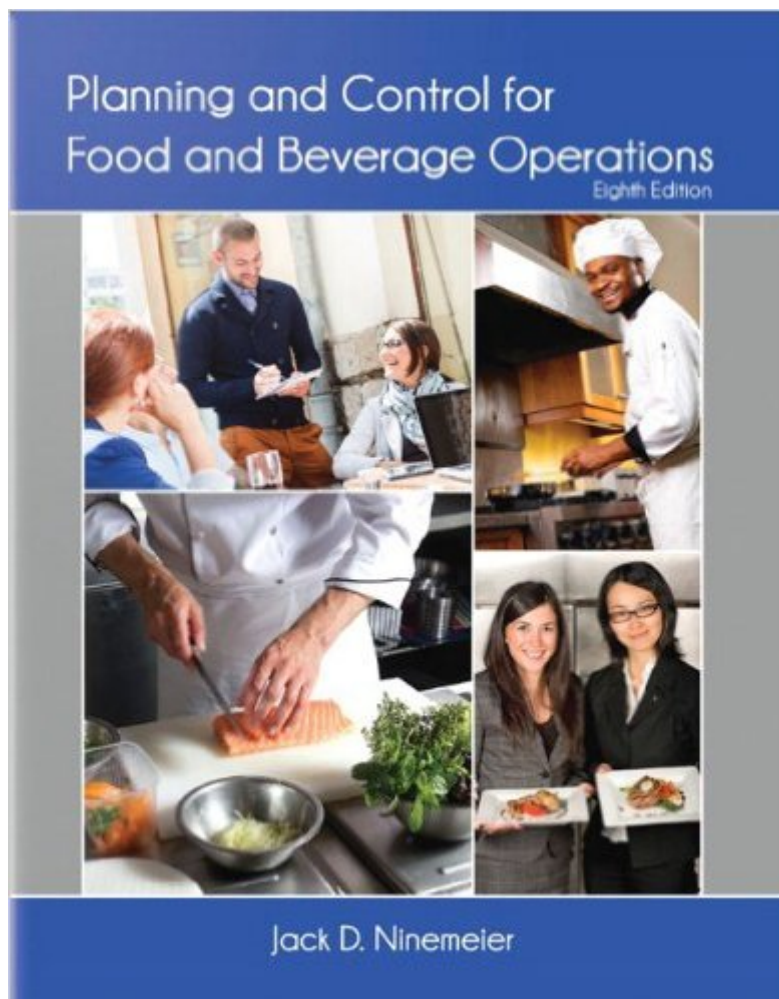


The book was found

Planning And Control For Food And Beverage Operations With Answer Sheet (AHLEI) (8th Edition) (AHLEI - Food And Beverage)



Synopsis

The eighth edition of Planning and Control for Food and Beverage Operations continues an emphasis on practical activities that managers in food service operations of all sizes can use to plan and control their operations. The primary topics of this book—food and beverage products, labor, and revenue—are carefully analyzed, and the best strategies for their management in commercial and noncommercial food service operations are provided. This book is meant to be read and used. Students in formal educational programs and trainees in hospitality operations may read the book from cover to cover as part of formal or informal professional development and career training activities. Others, such as managers and supervisors on the front lines, can turn to this book for a how-to-do-it • help with problem-solving tasks on the job.

Book Information

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Customer Reviews

Had to purchase this for a required Food and Beverage Cost Control class. This textbook is dull, dull, dull. I don't expect an accounting textbook to entertain me, but this is awful. Too many paragraphs are peppered with redundancies; seems like there is a fair amount of filler here. An editor should address the long run-on sentences. As with all American Hotel & Lodging textbooks, the line length is too long and makes reading difficult. Larger margins, more subheadings, and professional-looking diagrams would help. The diagrams in AH&L textbooks look like they were done in circa-90s flowchart software. Instructors, please look at Lea Dopson's Food and Beverage Cost Control or Clement Ojugo's Practical Food and Beverage Cost Control texts rather than this

one. They are written better, the explanations are clearer, and the book layouts are professional-looking.

Very helpful; written in a manner easy to understand.

It was delivered on time and was exactly as described

good product

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